DEVOTED TO AGRICULTURE AND ALL ITS VARIOUS KINDRED ARTS AND SCIENCES.

Honor waits, o'er all the earth, The art that calls her harvests forth.—BRYANT.

VOL. I. SATURDAY, MAY 26, 1849. NO. 12.

S. W. COLE, EDITOR. QUINCY HALL, BOSTON. J. NOURSE, PROPRIETOR.

BUCKWHEAT.

In many cases this is a valuable grain. It can often be raised on light land, too poor for other crops; and it admits of later sowing than most other kinds of grain. It does not succeed well when sowed early. A good time for sowing, in this section, is from the tenth to the twenty-fifth of June. We should prefer from the fifteenth to the twenty-fifth.

Some crops have ripened well in this latitude when sowed as late as the fourth of July. In the Middle States, buckwheat is sowed late, so that it will have barely time to ripen before frost. The object of this is to prevent injury from the hot sun in August, when the plant will be in flower, if sowed rather early. Perhaps the hot sun in this region has injured the crop when blossoming during the heat of summer, and yet the cultivator may not have been aware of the cause of failure. We advise experiments on this subject by sowing a little rather early, for trial.

Buckwheat is generally a cleansing crop, as it destroys most kinds of weeds. The weeds start with the wheat, but the wheat is so rapid and rank in its growth, that it destroys the most of them.

Buckwheat flour is valuable; and the meal is excellent for swine. The grain is fine for poultry, and for feeding pigeons it is regarded as the best grain. Some farmers sell their whole crop at a dollar a bushel to those who insnare pigeons in nets.

Judge Hayes, of South Berwick, distinguished for his attention to agriculture, informed us that he ploughed about two acres of pasture land, and obtained a very good crop without manure, and with but little labor. The straw made good fodder, and the pasture land was improved by cultivation.

CATERPILLARS.

These insects are among the most destructive of any that infest an orchard; yet, as they may be easily destroyed, the farmer is without excuse if he allows his fruit and trees to be destroyed by them.

There are numerous ways of destroying them. Among the most simple and effectual, after they have hatched, is that of crushing them with the hand as soon as they begin to form their nests; or, if too high to be reached, they may be taken off with a pole.

Strong whale oil soap, — one pint of soap to four and a half gallons of water, — applied with a syringe, or a mop of rags at the end of a pole, will destroy them, and, if used towards sunset, or early in the morning, or on a dull day, it will not injure the foliage; and at such times the caterpillars are at home, excepting the dull weather is of long continuance, so that necessity compels them to go abroad for food, after fasting a while.

There are various other modes of destruction, and every one who pays proper attention to the subject will find some way to rid his trees of this nuisance. The satisfaction of seeing his trees in a flourishing condition will amply repay all the expense, to say nothing of the superior value of the trees and fruit.

NOTICES OF PUBLICATIONS.

REPORT OF THE BOARD OF AGRICULTURE OF THE STATE OF OHIO.— We are indebted to friend Bateham, of the Ohio Cultivator, for this third annual report. It is a document of two hundred and twenty-two octavo pages, containing the doings of the Ohio State Board of Agriculture, and of the County Agricultural Societies, reports of the state of agriculture and principal productions of each county, lists of best fruits from several fruit-growers, and various statistical and chemical tables, embracing much valuable information. The board give a very cheering account of the deep interest generally felt in the cause of agriculture and the progress of improvement. They say, —

An increasing taste for agricultural reading is making itself manifest, and the desire to profit by the experience of others, and the improvements of the age, is beginning to occupy, in the minds of men, the place so long held by the traditions and practices of their fathers. We think the spell which bound our people to old habits, and to the usages of other times, is partially broken, and that they are beginning to wake up to the realization of the fact that they live in an age of improvement and progress, of

mighty progress in every branch of human industry, and that if they would keep pace with the age, they must bring to bear, individually and as masses, all their energy, with constantly increased intelligence and skill.

HOVEY'S MAGAZINE OF HORTICULTURE contains a variety of interesting original matter, both by the editor and correspondents.

EXCELSIOR. — This popular journal, devoted to temperance, literature, and general intelligence, has recently appeared in a new dress, commending itself to the public for its beautiful typographical appearance, for its powerful aid in the cause of temperance, and for its interesting miscellany. C. W. Slack, Editor. Weekly, at two dollars per year.

HORN'S RAILROAD GAZETTE. — This is a novel work, very interesting to the traveller or man of business. It contains maps or diagrams of all the railroad routes in the United States, tables of distances, fares, departures and arrivals of cars, with various other useful matter. S. Horn, Editor. New York city. Weekly, at two dollars per year.

ACKNOWLEDGMENTS.

Of Mr. James Munroe, Cambridge, Strawberry Sweet Apple, the same as we recently received of Mr. J. Owen, without name. It is an excellent keeper, pleasant, but not large enough, nor of sufficient character for the market.

Of Captain Silas Allen, Shrewsbury, specimen of Iron Pear, in excellent condition.

Of Mr. Henry Vandyne, Cambridgeport, pears of moderate size, in an excellent state of preservation, rather poor for the dessert, but first rate for cooking.

Of Mr. M'Intosh, stall 105 in the market, an apple for a name, which proves to be the Shawmut, described in the American Fruit Book. A very good apple, keeping finely, but rather small for the market.

From Brooks's stall in the market, Spring Pippin Apple. Medial size; sugar-loaf form; red, fair fruit. Too hard to try; a warm summer may soften them. These are from the state of New York. A great keeper.

ENGLISH PREPARED BONE MANURE. — This manure is advertised on our cover. It is a new preparation very convenient from its portable form. We advise those who are disposed to make experiments, to try this manure, and report to us the result of their experience. A small lot has been sent out for trial in this country, and we hope that it will be fairly tested.

CULTIVATION OF PEACHES.

EDS. CULTIVATOR: It is a general fact that the peach will degenerate in quality on being produced from seed.

I had, from my agricultural or horticultural reading, derived the opinion that the peach would diminish in quality if a continued reproduction from seed were practised. I ever doubted the correctness of that opinion, as indicating imperfection in the arrangement of nature; and of late, I have been led to doubt it still more. Passing through, near the central part of this county, (St. Joseph, Mich.,) I called at the residence of Mr. H. K. Farran, whom I afterwards found to be a very intelligent farmer and fruit-grower; and whose fine looking peaches, I thought, offered quite an inducement to the cultivation of taste. Upon trial, I found them to be delicious. I remarked, that I supposed he had obtained his fruit by budding. He said, no, he raised them from pits brought into the county with him; that they had been reproduced three times, and had improved at each successive reproduction. I alluded to the opinion of eastern cultivators of the peach. "I know," said he, "they believe it degenerates, and perhaps it does on most eastern soils; but here," continued he, "is the home of the peach." He remarked, further, that "he had raised fruit every year since his trees began bearing, and that a friend of his near by had raised large quantities every year for fifteen successive years."

A lady of my acquaintance here, informed me that she planted the pits of some very inferior peaches; and this year, the trees were burdened with the most delicious peaches she ever tasted. I could adduce numerous additional cases, on good authority, where the same results have followed the planting of the seed, or pits.

CHARLES BETTS.

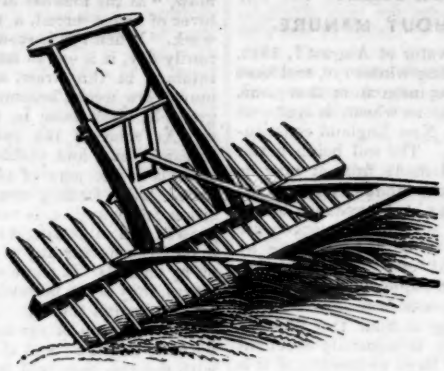
BURR OAK FARM, MICH., 1849.

We suppose a similar law prevails in the production of peaches from seed, as in the production of other fruits by the same mode. That the degeneracy of a species should follow from this mode of propagation, would be contrary to nature. But if we plant seeds of our finest varieties of fruits, it is not to be expected that all the varieties so produced would be equal to the parent. Experience proves that, in raising from seed, the proportion of those kinds which are really first rate, is very small. — EDS. — *Albany Cultivator.*

Seeds from seedling or natural peaches generally produce the same, and there is usually no degeneracy in eastern soils, provided the culture is good. Seeds from very fine budded peaches often vary from the parent tree, and they are generally poorer, from the influence of the stock, as the production of the stock would usually be inferior to the kind budded on it. — *Editor New England Farmer.*

THE FIRST SAW-MILL.

The old practice, in making boards, was to split up the logs with wedges; and inconvenient as the practice was, it was no easy matter to persuade the world that the thing could be done in any better way. Saw-mills were first used in Europe in the fifteenth century; but so lately as 1555, an English ambassador, having seen a saw-mill in France, thought it a novelty which deserved a particular description. It is amusing to see how the aversion to labor-saving machinery has always agitated England. The first saw-mill was established by a Dutchman in 1663; but the public outcry against the new-fangled machine was so violent, that the proprietor was forced to decamp with more expedition than ever did a Dutchman before. The evil was thus kept out of England for several years, or rather generations; but in 1768, an unlucky timber merchant, hoping that after so long a time the public would be less watchful of its own interests, made a rash attempt to construct another mill. The guardians of the public welfare, however, were on the alert, and a conscientious mob at once collected and pulled the mill to pieces. Such patriotic spirit could not always last; and now, though we have nowhere seen the fact distinctly stated, there is reason to believe that saw-mills are used in England.



REVOLVING HORSE HAY RAKE.

This implement is among the most valuable for saving labor; and it not only saves labor, but it saves property also. On smooth land, a man with a horse will rake as much hay in an hour or two with this rake as he could in a whole day with a common hand rake; and the great advantage is in his being able to perform so much in the short space allowed for this work.

A few acres of hay may not be dry enough to rake till afternoon, and in the course of a few hours there may be rain, so that without this labor-saving apparatus it would be impossible to gather the hay in in the limited time, and a little neglect may cause great loss, by a storm coming on the hay just as it is well made, and continuing till it is nearly worthless.

There is not only a great advantage in the use of this rake, by saving hay from storms and showers, but the farmer is enabled to do his haying in better season, and save it from loss by standing too late. On most farms, nearly all the grass needs cutting about the same time, so it is necessary for the farmer to cut a part too early, and let a part remain too late, and frequently there is great loss in its standing too late; besides, the harvesting of grain, and other business, may require attention.

One farmer, who mowed twenty or thirty acres, remarked, that he would rather buy a horse rake every year than do without it.

RESPECTABILITY OF THE FARMER'S PROFESSION.

Agriculture is the principal source of the wealth and happiness of nations. It is the basis of manufactures and commerce, and of every valuable interest of civilized life. It is the most primitive occupation of the human family, and should be one of the most honorable among men.

It is too true, however, my brother farmers, that our occupation is looked upon by many as degrading in its character, and as one of the lowest in the scale of human pursuits. Many suppose the farmer to be a mere hewer of wood and drawer of water for the rest of society, possessed of little or no intellectual cultivation or moral elevation of character. Too many suppose that the professions are much more respectable in their character, or that the wealthy merchant belongs to a higher grade in the scale of society. These ideas float in the brain of the farmer himself at times, and account for the efforts he frequently makes to free himself or his posterity from the fancied odium of his calling, by placing his son behind the counter, or educating him for some one of the learned professions.

But, my friends, what is there in our occupation that is degrading? Is it a menial service to raise pork? Then must it be so for the merchant to pack it for market. Is it degrading to turn over the fresh furrow by dawn or at midday, with a fine team and a vigorous hand to guide them? If so, what must be the character of the lawyer, who, for money, hires himself as the agent of the worst of human passions? Or what name shall we give to the routine of the physician, who day and night attends upon disease in its loathsome forms, or hammers in a mortar the nauseous drugs of the materia medica?

No, my friends. It is not the calling which makes the man; it is the man who gives character to the calling; and the reason why the professional man stands higher in the social scale is, that by the fortunate circumstances of his life, his opportunities for knowledge have been greater, and his understanding is more improved. It is an eternal and immutable law of our nature, that superiority should claim our deference. Superior intelligence commands our respect. The boy pays homage to the man, the ignorant to the educated, and the weak to the strong minded. Knowledge always has been, is now, and always will be, power; and the only way in which we can place ourselves on an equality in the social scale with the highest grades in society, is, by elevating, as a class, our intellectual and moral condition. — *Selected.*

THE POTATO.

It is a fact perhaps not generally known to farmers, that there are two parts in the potato, which if separated and planted at the same time, one will produce tubers fit for the table eight or ten days sooner than the other. The small end of the potato, which is generally full of eyes, is that part which produces the earliest; the middle or body of the potato produces late, and always larger ones. A farmer in the Amherst Cabinet says he always pursues this plan in order to obtain an early supply for the table, which are usually fine and mealy. — *Claremont Eagle.*

For the New England Farmer.

WINTER RYE WITHOUT MANURE.

Mr. Editor: In the Cultivator of August 7, 1842, I made some remarks on raising winter rye, and have not seen fit to change my opinion from that time. Rye bread, if not so palatable as wheat, is quite as conducive to the health of a New England constitution as bread made of wheat. The soil being better adapted to it here, the bread made from it may be better fitted to the health of the inhabitants where it flourishes best: how that may be, I leave each one to be his own judge. As the state of the markets are now, no farmer will expect to make his fortune by raising and selling rye; but every one who has suitable land for the crop can supply himself with a better article, and at less expense from his own soil, than he can by transporting it from the Western States. Not but that the rye is naturally excellent produced at the west; but a large proportion of it is damaged before it reaches us, by carelessness or bad management in harvesting and curing of it, or injured by those little villanous hordes of quadrupeds that infest their granaries: having no regard for any law enacted by General Court, they defile it with their filthy excrements, which renders the flavor bad, beside disgusting us with their filth. Grain brought from a great distance is very liable to imbibe dampness and become musty, especially if transported by water, and is unfit for bread.

Formerly farmers raised and used more rye in their families than at present. I think, if I may judge from appearances, that the change from rye to wheat has not added "one cubit to the stature," not one degree of strength or health to the present generation. From the close of the revolutionary war to the nineteenth century, many of the farmers, inhabiting the rye districts in this county, did not use fourteen pounds of wheat flour in their families in a year: at election, some of the more able ones would purchase seven pounds to make election cake and pie crust for the upper surface, while the under crust, not in so conspicuous a situation, was made of rye. When one ventured to purchase fourteen pounds for thanksgiving, he was considered by his more economical neighbors as committing an extravagance which they could not indulge in. Now, it is a common practice for a farmer to tumble into his store room from four to ten or twelve barrels a year for the use of his family.

My remarks, in this communication, will relate particularly to raising rye on old, worn-out plains and pasture lands, where it would be unreasonable to expect a yield which would compare with the crops produced on highly manured and cultivated fields. As a statement of facts produces the most weighty arguments in favor of any pursuit, I will relate my method of raising a crop of rye in 1848.

In June, 1847, we ploughed about two and a half acres of old pasture ground, which was completely exhausted by having four crops of rye and corn taken off in succession: the last one would hardly pay the labor of harvesting. A part of the land was a light, sandy soil, a part was compact and gravelly, and a part was a dark, sandy loam, and all pretty well elevated: this land had lain fifteen years as pasture, and had produced but little feed. The twenty-third day of August, the land was harrowed with an iron harrow till it was completely pulverized; then nearly one and a half bushel of rye was sown upon the whole lot, and then harrowed again with the same harrow, and at last swept over with a bush harrow, to finish the process. The weather being very dry, the rye did not come up till the first of September; then it grew rapidly till winter commenced. In July, 1848, the straw was from five to six feet high. When the rye was ripe, it was reaped and bound in bundles, and set heads upward in my barn until perfectly dry, (instead of stowing it in a mow, "as the manner of some is,") which is, to the lover of sweet bread, a most important part of the work. When rye is stowed in a mow, if it is apparently dry, it is apt to attract a dampness, if it is not retained in the straw, and, after continuing in the mow a few weeks becomes musty, and causes a disagreeable, bitter taste in the clammy bread made of it. As soon as the rye was well cured, it was threshed out, and yielded from sixteen to twenty bushels to the acre of clean rye. On poor, unmanured land, feeding rye down by cattle or sheep, either fall or spring, is very injurious, by retarding its growth and subjecting it to blight; and I am entirely opposed to having any of the first year's growth fed off by animals If there should be a rank growth of leaves, they serve for a winter protection, and, on decaying, benefit the soil. Most of our light soils will produce a crop of rye once in five or more years, without manure; and if redtop seed be scattered in with the rye, they will furnish cattle or sheep with better pasturage than they would to lie unploughed; and I think the land suffers little or no deterioration by being thus cropped once in seven years.

N. B. To all lovers of fruit, and all raisers of fruit for the market, I can conscientiously recommend "Cole's American Fruit Book" as a cheap and excellent work, adapted to a large section of the United States.

SILAS BROWN.

Wilmington, Mass., *May* 4, 1849.

For the New England Farmer.

CULTIVATION OF INDIAN CORN.

Friend Cole: Thinking it may be of some little interest to a portion of your readers, I will give you a brief statement of the character of the soil, and cultivation of one acre and ten rods of corn ground, which produced a fraction over one hundred and nineteen bushels of shelled corn, weighing sixty-two and three fourths of a pound per bushel.

The land on which the corn was grown has a south-eastern slope, and is mostly of a flint and blue limestone soil — deep, rich, and dry. In 1847, two thirds of said land was sown to corn fodder, and had no manure; the remainder was well manured, — but I am unable to state the quantity, — and sown to beets and ruta bagas. In the spring of 1848, I spread thirty loads (forty to forty-five bushels to the load) of green barn-yard manure on the land, and ploughed it in, running the plough about ten inches deep. I then spread on fifteen loads of well rotted compost, equal parts of yard manure and rich swamp muck. This was thoroughly harrowed in.

The second week of May, the ground was marked out into rows at the distance of three feet and four inches, and cross-marked at the distance of twenty-seven inches, and the twelve-rowed variety of corn planted in the angles thus formed, covering the corn about two inches deep. I think it of some little importance to have the ground marked out. It can be planted in less time: there is no hesitation for the eye to measure distances, and as each hill will have its just proportion of soil, more corn can be grown on the same ground, besides having the rows so straight that the cultivator can be used with much better effect.

Another advantage of having the land thus marked out is, that the roots of corn will receive more light and heat from the sun, especially when the plants are young; and for the same reason it is best to have the widest rows run as near north and south as practicable.

The corn was hoed three times, using the cultivator previous to each hoeing, and keeping the hill as level as practicable.

At the first hoeing, only three stocks were left to the hill. Just previous to the second hoeing, I applied ten bushels of strong wood ashes, distributing them in small heaps around the stocks of corn, and leaving them, at hoeing, slightly covered with earth. This, I think, is the preferable way to apply them, especially when the weather is dry, as was the case in the above instance. I have made frequent use of ashes, on light, dry soil, for corn and wheat, and always with the best result. I am not sensible that it adds much to the growth of corn fodder, or straw; but there is a very perceptible increase in the yield of grain.

In 1838, I raised one hundred and fifteen bushels on this same piece of land, and it was then managed very nearly as the above. I am of the opinion that we had better apply our ashes to our farms than to sell them for twenty-five cents per bushel; and on certain soils, and for many crops, I believe them to be worth more. I have made several experiments, on various crops, with ashes, lime, and plaster of Paris, side by side, and the yield of grain has ever given a decided preference to the ashes. Indeed, I have never found much benefit in using plaster; yet I think it valuable manure for certain soils, and where the transportation is not too high. it would be beneficial to all farmers to use in their compost and yards, it being such an excellent thing to fix and retain the fertilizing gases.

The cost of producing this crop, including all of the labor, eight dollars for taxes and use of the land, and one half of the manure at one dollar per load, was nearly sixty dollars. The value of the crop, including the fodder, was ninety-four dollars, leaving a profit of about thirty-four dollars. I have frequently raised large and profitable crops, and think I know how to apply labor to as good advantage as farmers in general; yet I am never able to obtain so large profits as I frequently see published. I have seen accounts of raising corn in New England at a cost of one shilling to twenty-five cents per bushel. It strikes me that when such statements are given, a full allowance is not made for taxes, interest money, and manure, if these things are noticed at all. The above crop is a more profitable one than I often raise; yet I think this corn must have cost me nearly fifty cents per bushel.

Although we may derive much benefit from an acquaintance with the successful cultivation of farm products, yet I think the manner in which large and profitable crops are usually published, is calculated to disappoint many who may undertake to produce like crops, and to deceive the public in relation to the profits of farming. It should be borne in mind that such crops are generally grown under the most favorable circumstances, having a soil well adapted to the crop, a favorable season, and cultivated in a thorough and cheap way. And in judging of the profits of farming, it should be remembered that, even on well managed farms, some of the many crops grown may not pay the cost of production, and that occasionally a crop may prove an entire failure. These things are a heavy drawback upon the profits of farming. I would not have one infer but what I think judicious farming profitable; yet I think it is not as profitable as what is usually published in relation to agriculture would seem to indicate. As the expense of labor in producing a large and small crop is nearly the same, I believe farmers would find it much more profitable to cultivate less corn ground, and make that more productive; and the same might be said of nearly all of our farm products. EBENEZER BRIDGE.

Pomfret, Vt., *May* 5, 1849.

N. B. I think corn one of the most valuable grains for the table and stock; besides, the fodder is very valuable, when cut in season and well cured. With me, the raising of corn has been more sure and profitable than any other grain, and I believe it to be a less exhauster of the soil, in proportion to its value, than almost any other crop. It might not be improper to state, that I was awarded the society's first premium on this acre of corn by the Windsor Co. Agricultural Society.

For the New England Farmer.

LARGE OR SMALL POTATOES FOR SEED.

Mr. Editor: I do hope that definite experiments will be made by many farmers, showing whether it is best to plant potatoes of a large, small, or medial size. Published accounts of experiments on this subject vary very much. One says that he gets a larger crop from large potatoes. Another says that small potatoes yield as much as large, and that the potatoes are as large as those from large ones.

If the rows of potatoes are three feet apart, and the hills in the rows two feet apart, and potatoes of half a pound weight, each are cut in halves, and one piece in a hill, then the amount of seed will be twenty-three or twenty-four bushels to the acre. But in using small potatoes, about one third of the quantity will be sufficient, saving fifteen or sixteen bushels, which is an important item at present prices.

Now the important question is, Will the extra produce from the large potatoes be enough more to pay for the difference in seed, the interest of the money, and the difference in the price of the extra seed in fall and spring? To cover all expense, and make it an object to plant large potatoes, the extra yield from large potatoes should be twice as much as the extra seed used. DOWN EAST.

Editorial Remarks.

Experiments in the use of large or small potatoes for planting show very different results. In some cases, we have raised one sixth more from large potatoes; in others, there was no perceptible difference. In one case, we used a whole large potato to a hill, the hills only two feet apart, and the yield was enough larger than from moderate seeding, to more than pay for the extra seed.

As a general thing, we think that it is the most economical to plant rather small potatoes when they are very high in spring, if the produce is to be sold and consumed, for the deficiency in yield from small potatoes is not, generally, equal to the saving of seed.

But in propagating a kind intended for constant culture, a very important subject presents itself, which is the general effect on the crop, as to improvement or degeneracy. On this point we have no exact experiments, though we have some of a general character, bearing on the subject as circumstantial evidence.

We knew a farmer that always planted large potatoes, and he always had large crops. In another case, a potato was cultivated on a farm for thirty years, under high culture, and with a good selection of seeds; and they improved on that farm, while they degenerated in that region generally. We now have Chenangoes that yield more than this variety generally, and they have long been propagated from good sized, fair tubers.

We hope that extensive and numerous experiments will be made on the comparative value of large and small potatoes for planting, that this important but very doubtful question may be settled. What is the difference in the quantity of seed, and what is the difference in yield? We trust that we shall have, another season, the results of accurate experiments.

WASHING AND SHEARING SHEEP,

AND PREPARING WOOL FOR MARKET.

Mr. H. S. Randall, of New York, well known for his experience in managing sheep, gives the following valuable information, in a work entitled "Sheep Husbandry at the South," recently published by Messrs Skinner and Son, Philadelphia.

As to the time of shearing sheep, we would remark that, in the northern part of New England, it is as well to delay it until the first week in June, and longer if it continues cold. Occasionally, we have cold storms in the north, the former part of June, that are very severe on shorn sheep, sometimes causing the destruction of many, and severe suffering in others.

Washing. — This is usually done at the north, about the first of June. The climate of the Southern States would admit of its being done earlier. The rule should be, to wait until the water has acquired sufficient warmth for bathing, and until cold rains and storms, and cold nights, are no longer to be expected.

Sheep are usually washed, by our best flock-masters, in vats. A small stream is dammed up, and the water taken from it in an aqueduct, (formed by nailing boards together,) and carried until sufficient fall is obtained to have it pour down a couple of feet or more into the vat. The body of water, to do the work fast and well, should be considerable, say twenty-four inches wide, and five or six deep; and the swifter the current the better. The vat should be, say three and a half feet deep, and large enough for four sheep to swim in it. A yard is built near the vat, and a platform, from the gate of the yard, extends to and encircles the vat on three sides. This keeps the washer from standing in the water, and makes it much easier to lift the sheep in and out. The yard should be large enough to hold the whole flock, if it does not exceed two hundred; and the bottom of it, as well as of a smaller yard, unless well sodded over, should be covered with coarse gravel, to avoid becoming muddy. If the same establishment is used by a number of flock-masters, gravelling will be always necessary. As soon as the flock are confined in the yard, the lambs are all immediately caught out from among them, and set over the fence into a yard. This is to prevent their being trampled down, as it often happens, by the old sheep, or straying off if let loose. A boy stands by the gate next to the vat, to open and shut it, (or the gate is drawn shut with a chain and weight,) and two men, catching the sheep, as directed under the head of tagging, commence placing them in the water for the preparatory process of "wetting." As soon as the water strikes through the wool, which occupies but an instant, the sheep is lifted out and let loose. The vat should, of course, be in an enclosed field, to prevent their escape. The whole flock should thus be passed over, and again driven round where they should stand, say an hour, before washing commences. There is a large percentage of potash in the wool oil, which acts upon the dirt, independently of the favorable effect which would result from thus soaking it for some time with water alone. If washed soon after a good shower, previous wetting might be dispensed with; and it is not absolutely necessary, perhaps, in any case. If the water is warm enough to keep the sheep in it for the requisite period, they may be got clean by washing, without any previous wetting; though the snowy whiteness of fleece, which tells so on the purchaser, is not so often nor so perfectly attained in the latter way. Little time is saved by omitting "wetting," as it takes proportionably longer to wash, and it is not so well for the sheep to be kept such a length of time in the water at once.

When the washing commences, two and sometimes four sheep are plunged into the vat. When four are put in, two soak while two are washed. But this should not be done unless the water is very warm, and the washers are uncommonly quick and expert. On the whole, it is rather an objectionable practice, for few animals suffer as much from the effects of a chill as sheep. If they have been previously wetted, it is wholly unnecessary. When the sheep are in the water, the two washers commence kneading the wool with their hands, about the breech, belly, &c., (the dirtier parts,) and they then continue to turn the sheep, so that the descending current of water can strike into all parts of the fleece. As soon as the sheep are clean, which may be known by the water running entirely clear, each washer seizes his own by the fore parts, plunges it deep in the vat, and taking advantage of the rebound, lifts it out, setting it gently down on its breech, on the platform. He then, if the sheep is old or weak, (and it is well in all cases,) presses out some of the water from the wool, and, after submitting the sheep to a process presently to be adverted to, lets it go. There should be no mud about the vat, the earth not covered with sod being gravelled. Sheep should be kept on clean pastures, from washing to shearing, — not where they can come in contact with the ground, burnt logs, &c., — and they should not be driven over dusty roads.

The washers should be strong and careful men, and protected, as they are, from any thing but the water running over the sides of the vat, they can labor several hours without inconvenience, and without drinking whiskey until they cease to know whether a sheep is well washed or well treated, as was the bad old fashion. Two hundred sheep will employ two expert men not over half a day, and I have known this rate much exceeded.

It is a great object, not only as a matter of propriety and honesty, but even as a matter of profit, to get the wool clean, and of a snowy whiteness. It will always sell for more than enough extra, in this condition, to offset against the increased labor and the diminution in weight.

Shearing. — Shearing is always done, in this country, on the threshing-floors of our barns, sometimes on low platforms, but more commonly on the floor itself. The "bay" is divided by a temporary fence, one part being used for the yarding of the sheep, and the other for doing up the wool, &c. The enclosure should communicate, by a door, with another and larger yard outside of the barn. Both of these should be well littered down with straw, and fresh straw thrown on occasionally, to keep the sheep clean while shearing. No chaff, or other substances which will stick in the wool, should be used for this purpose. When the dew has dried off from the sheep, on the morning chosen for shearing, a portion of the flock, sufficient to last the shearers half a day, is driven into the outside yard, and a convenient number into the bay. An assistant catches the sheep, lifts them off from the floor, as already directed, and delivers them at the door, through the "breastwork,"

to each shearer. The shearer, before taking the sheep, picks off any loose straws sticking to its wool, and, if dung adheres to any of the feet, brushes it off with a little besom formed of twigs, hung up near the door for that purpose. The shearer then takes the sheep to his stand, and commences shearing.

The floor or tables used for shearing should be planed or worn perfectly smooth, so that they will not hold dirt or catch the wool. They all should be thoroughly cleaned, and, if necessary, washed, preparatory to shearing. It is the catcher's business to keep the floor constantly swept, dung removed, &c. Having a new stand or place swept for the shearer who has just finished his sheep, he catches him another, and then clears up the stand previously occupied. He first lifts the fleece, gathers it up so that it shall not be torn or drawn asunder, and turning his arms so as to invert it, (i. e., bring the roots of the wool downward,) deposits it on the folding-table. He then picks up the 'fribs' (small loose locks) left on the floor, which are deposited in a basket or on a corner of the table. Lastly, he sweeps the spot clean, to be again occupied by the shearer. An active fellow will tend four shearers, and do up the fleeces. But he should not be hurried too much, or he cannot give sufficient time to doing up. A small boy or two are handy to pick up fribs, sweep, &c.

If there are any sheep, in the pen, dirty from purging or other causes, they should first be caught out, to prevent them from dirtying the others.

It is difficult, if not impossible, to give intelligible practical instructions, which would guide an entire novice in skilfully shearing a sheep. Practice is requisite. The following directions from the American Shepherd, are correct, and are as plain, perhaps, as they can be made: —

"The shearer may place the sheep on that part of the floor assigned to him, resting on its rump, and himself in a posture with one (his right) knee on a cushion, and the back of the animal resting against his left thigh. He grasps the shears about half-way from the point to the bow, resting his thumb along the blade, which affords him better command of the points. He may then commence cutting the wool at the brisket, and proceeding downward, all upon the sides of the belly to the extremity of the ribs, the external sides of both thighs to the edges of the flanks; then back to the brisket, and thence upward, shearing the wool from the breast, front, and both sides of the neck, — but not yet the back of it, — and also the poll or fore part, and top of the head. Now the 'jacket is opened' of the sheep, and its position and that of the shearer is changed, by being turned flat upon its side, one knee of the shearer resting on the cushion, and the other gently pressing the fore quarter of the animal, to prevent any struggling. He then resumes cutting upon the flank and rump, and thence onward to the head. Thus one side is complete. The sheep is then turned on to the other side, — in doing which, great care is requisite to prevent the fleece from being torn — and the shearer acts as upon the other, which finishes. He must then take his sheep near to the door, through which it is to pass out, and neatly trim the legs, and leave not a solitary lock any where, as a harbor for ticks. It is absolutely necessary for him to remove from his stand, to trim, otherwise the useless stuff from the legs becomes intermingled with the fleece-wool. In the use of the shears, let the blades be laid as flat to the skin as possible, not lower the points too much, nor cut more than from one to two inches at a clip, frequently not so much, depending on the part and compactness of the wool."

In addition to the above, I would remark, that the wool should be cut off as close as conveniently practicable, and even. It may be cut too close, so that the sheep can scarcely avoid "sun-scald," but this is very unusual. If the wool is left ridgy and uneven, it betrays that want of workmanship which is so distasteful to every good farmer.* Great care should be taken, not to cut the wool twice in two, as inexperienced shearers are apt to do. It is a great damage to the wool. It is done by cutting too far from the point of the shears, and suffering the points to get too elevated. Every time the shears are pushed forward, the wool before cut off by the points, say a quarter or three eighths of an inch from the hide, is again severed. To keep the fleece entire, — so important to its good appearance when done up, (and therefore to its salableness,) — it is very essential that the sheep be held easily for itself, so that it will not struggle violently. To hold it still by main strength, no man can do, and shear it well. The posture of the shearer should be such, that the sheep is actually confined to its position, so that it is unable to start up suddenly and tear its fleece; but it should not be confined there by severe pressure or force, or it will be constantly kicking and struggling. Heavy-handed, careless men, therefore, always complain of getting the most troublesome sheep. The neck, for example, may be confined to the floor, by placing it between the toe and knee of the leg, on which the shearer kneels; but the lazy or brutal shearer who lets his leg rest directly on the neck, soon provokes that struggle which the animal is obliged to make to free itself from severe pain, and even, perhaps, to draw its breath.

Good shearers will shear, on the average, twenty-five Merinos per day; and a new beginner should not attempt to exceed from one third to one half that number. It is the last process in the world which should be hurried, as the shearer will soon leave more than enough wool on his sheep to pay for his day's wages.

It has been mentioned, that but enough sheep should be yarded at once for half a day's shearing. The reason for this is, that they shear much more easily, and there is less liability of cutting the skin, when they are distended with food, than when their bellies become flabby and collapsed for the want of it. This precaution, however, is often necessarily omitted in showery weather. It is very convenient to have the outside pen, which communicates with the "bay," covered. On my farm, it is one of the regular sheep-houses. If it is showery over night, or showers come up on the day of shearing, a couple of hundred sheep may be run in and kept dry. And they can be let out to feed occasionally, during the day, on short grass. If let out in long, wet grass, their bellies will become wetted. Wool ought not to be sheared, and must not be done up, with any water in it.

Sacking Wool. — When the wool is sold, or when it must be sent away to find a market, it is put up in bales nine feet long, formed of forty-inch "burlaps." The mouth of the sack is sewed with twine, round a strong hoop, (rivetted together with iron, and kept for the purpose,) and the body of it is let down through a circular aperture in the floor of the wool-room.† The hoop rests on the edge of the aperture, and the sack swings clear of the floor beneath. A man enters the sack, and another passes the fleeces down to him. After covering the bottom with a layer, he places a fleece in the centre, and forces down others around it, and so on to the top, which is then sewed

* I hold that a man is not half a farmer who has not a dash of the æsthetic mixed up with his utilitarianism. Profit should not often be sacrificed to appearances; but where they are strictly compatible, he who disregards the latter betrays a sordid and uncultivated mind.

† It is to secure this convenience that the wool-room is best placed on the second floor.

up. Each fleece should be placed regularly with the hands, and then stamped down as compactly as possible, so that the bale, when completed, shall be hard and well filled in every part. The bulk of a given weight of wool will be greatly affected by the care with which this process is performed.

Those who do not expect buyers to come and look at their wool, sack it immediately after shearing. A temporary scaffolding is erected near the wool, as deposited by the tier, and one man tosses up fleeces to a second, who catches them, and passes them down to the man in the sack. A light frame, to suspend the sack, and, part way up it, a standing-place for the catcher, would be a convenient appendage to the establishment of a wool-grower who does not store his wool in a wool-room. With a set of stairs up to his midway standing-place, an active fellow would keep the treader supplied, without any assistance.

BENEFITS OF SALT AS MANURE.

We have recently been perusing several European articles, detailing experiments made with salt as manure, and from them we have made the following brief synopsis of its utility: —

It attracts the humid vapors and repels frost, and thus assists in keeping the land moist in dry weather, and warm in cold. It keeps every thing in the soil in a soft and soluble state, and assists to digest and prepare the food for vegetable nutrition. It destroys many kinds of vermin and weeds, and usually increases the amount of the crop one fourth to one third; strengthens the growth of every thing to which it is applied, and brings all crops earlier to the harvest. It generally adds from five to seven bushels per acre to the yield of wheat used in the most moderate quantity, and in all kinds of grain makes more ear and less straw. Mr. George Sinclair obtained at Woburn, on plots of thirty-six square feet, at the rate of seventy to ninety-five bushels of wheat per acre, by the use of salt mixed with other manures. It is found equally beneficial to pasture as well as root crops, sweetening all vegetation, and making it more wholesome for man and beast. It is a great safeguard against blast, rust, mildew, and indeed all the diseases of grain and vegetables.

Salt is inoperative applied near the sea-shore, where salt water spray is already in excess on the land; but every where else it is beneficial. It may be used at the rate of five or forty bushels per acre, though ten or twenty bushels are better. It can be sown broadcast on the land, or be incorporated in the manure or compost heap. Mr. Prideaux informs us, that mixed with lime and its compounds, it undergoes decomposition, producing soda or its combination with carbonic acid, or with humus; all more powerful digesters and feeders than the salt itself; and the muriate of lime, which has the strongest attraction for moisture of almost any thing known. Salt and lime work vegetable matters to decay quicker than salt alone. With gypsum it will supply soda and sulphuric acid cheaper than any other material, besides the muriate of lime, so valuable for its moistening quality. — *American Agriculturist.*

Remarks by the Editor New England Farmer.

As to the quantity of salt to the acre, much depends on the crop, and sufficient experiments have not been made to settle this subject in every respect. Asparagus requires more salt than most other vegetables, as it is a marine plant. It will bear one hundred and sixty bushels to the acre, and be greatly benefited by the application; yet it may not be profitable to apply so much. Plum-trees require more salt than other trees. Cabbages and turnips are much benefited by salt, and will bear rather a large quantity.

Corn and beans have flourished well where we have planted them on lands overflowed by salt water at the time of high tides in spring and fall; but on the same land potatoes were inferior, just as far as the salt water extended. We need further and more definite experiments to show the utility of salt in agriculture, and determine what crops are most benefited by its application.

HYDROPATHY IN VETERINARY PRACTICE.

Friend Bateham: I presume you will not consider suggestions in this branch of the medical profession as foreign to the objects of the Cultivator. It is but a few years since the virtues of cold water in the curative art were made known to the world. That aqueous applications are among the most effectual means of curing many diseases, can no longer be doubted by the intelligent.

But the hydropathic practice should not be confined to human animals; for no doubt it may be made available in the cure of various diseases that afflict domestic animals. As proof of this, I will state a case that occurred last summer under my own observation. Our kind and intelligent horse, that had secured the good will of the family as well as of all who knew his many excellent qualities, "fell into a decline," and during a period of three months grew more and more feeble, with less and less relish for his food, until he was unable to render the least service, and almost entirely abandoned his oats. His head drooped, his hair lost all its gloss, his eyes their brightness, and he would occasionally tremble, and, worse than all, was afflicted with a cough. No one knew the nature of his disease, though he was suspected to be consumptive. He was sent to a veterinary practitioner, who bled him and administered medicine without avail. He grew no better, but constantly worse, until the doctor "gave him up," telling his master to turn him out to live or die, as the case might be. Medical *science* having thus failed to furnish a remedy, it was suggested by a woman, who needs no trumpeter for her intelligence and virtue, that the cold water treatment might be successful. "No sooner said than done." Your humble servant volunteered to give the poor horse the wet sheet daily until he should be either better or worse. The time of treatment was at midday, as the mornings and evenings were too chilly. The mode of application was to take off his blanket, dash upon him cold water, smoothing him down so that it may reach every part of the skin. The patient was thus daily drenched with some ten or fifteen buckets of water, for about two weeks, when he was pronounced well, and up to this day has enjoyed uninterrupted health, and regained, not only his former vivacity, but a little extra life, which has somewhat diminished his popularity, especially with the female portion of his former admirers.

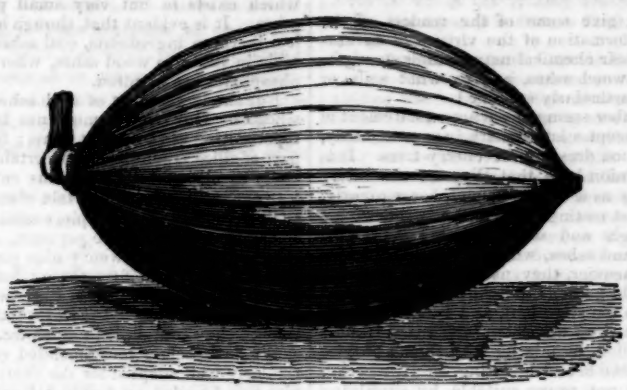
I thought the above would be of service to some; and to those who may profit by the treatment, it is entirely welcome. If you will not dub me doctor for thus stepping out of my sphere of impracticability into the *practical* of life, I shall remain

Respectfully yours,

L. A. HINE.

Cincinnati, *Feb.*, 1849.

—*Ohio Cultivator.*



AUTUMNAL MARROW SQUASH.

For the New England Farmer.

Mr. Cole: In your paper of last week I observed an article from the Maine Farmer, in which the writer has confounded the cicada, or vegetable marrow, of England, with the above fine vegetable; in truth, the vegetable marrow is of the gourd family, and a very indifferent vegetable, being a summer squash.

If you will turn to the Horticultural Register of 1835, edited by Breck and Teschemacher, and published in Boston, you will there find the first description, accompanied with a drawing, or cut, of the autumnal marrow, (which, by the way, I think, was left with you some time since,) the true autumnal marrow, (*melopeppo cucubita,*) the seed of which came here in a letter from Northampton some two or three years previous, and I have not been able to trace it beyond that place, and have conjectured that it was an accidental hybrid, which originated in that neighborhood.

Pears. — The prospect for pears this season is not good, a great proportion of the buds, particularly upon the Bartlett, have perished. I do not think, from the present appearance of pears generally, that we shall have one quarter of a crop the coming year.

I have but one tree of the Bartlett with healthy buds, and that is double worked upon the quince.

Cherries. — In some of our gardens the cherry-trees present a most peculiar appearance in their buds; the flowers are destitute of stamens or pistils, but having a perfect and full-formed calyx. The kinds most affected are the late varieties.

Yours truly,

Salem, *May* 14, 1849. J. M. IVES.

Editorial Remarks.

To Mr. Ives, we believe, belongs the credit of introducing this valuable squash into this region. It is the most popular kind cultivated, always selling at prices considerably higher than any other variety.

Of late years, this squash often fails from its being eaten in the root, just below the surface, by small white worms, so that the vines often die after the squashes are partially grown. Generally these worms are the most destructive on old lands, but we have noticed some cases in which they have been injurious on green sward, while they have done no injury on old land near by.

Some suppose that this worm is produced in the land or manure; others think that it is from a fly which lays eggs at the root. As a preventive, we have, for two years, used fresh horse manure with about one fifth part of wood ashes, mixing the whole up in the soil; and our vines have not been injured, and the crop has been fine; while other vines, in the same lot, where old manure and no ashes were used, were all destroyed by worms. Yet this may not be an infallible preventive. Numerous experiments are necessary to settle a question of this kind, where numerous causes, and some unknown, may have an influence.

Fresh horse manure is free from these worms, and ashes may destroy them in the soil, and being mixed with the soil, with which the seeds are covered, they may be a preventive even if the worms are from the eggs of a fly.

Pears look well in many sections. We shall find that our native pears are more to be depended on in our changing season. Almost every body has been setting the Bartlett pear. Now, many complain that it is hard to grow from the ground, and when put on old trees, it soon stops growing, and endangers the life of the tree, as it will not maintain its natural vigor; and when people generally become well acquainted with excellent pears, they will learn the important truth, that the Bartlett is not the very best in quality.

Cherries, so far as we have observed, have a fine blowth, and are very promising.

TO HAVE FINE MUTTON.

The sheep, as soon as killed, should be disembowelled. It is the neglect to remove the entrails at once, and not the meat being touched by the wool, which imparts to it that strong mutton taste. The reason of this is, that the warmth of the body, carried off by the loss of blood, is for a time supplied from the warmth of the bowels, and thus the objectionable taste created.

COAL ASHES VALUABLE AS MANURE.

SIR: Can you give some of the readers of the Horticulturist information of the virtues of anthracite coal ashes, their chemical nature, their strength, compared with wood ashes, and to what soils or plants they are particularly suitable?

I do not remember seeing any where a statement of their qualities, except a late remark in your monthly, that they are a good dressing for cherry-trees. It is the prevalent opinion here, that they are absolutely good for nothing as a manure; and, consequently, they find their last resting-place in the street.

Our soil is light and sandy. The farmers just here prefer lime and ashes, while two or three miles off, where it is heavier, they use marl abundantly. We have many old gardens that have been manured so often they are too stimulant, and cause the produce to "wither away" under our hot suns. I know this can be remedied, by mixing with them a heavier soil, &c.; but I have been wondering, lately, whether coal ashes might not prove suitable by supplying them with mineral matter.

If you, sir, can inform us of their practical uses in any way, you will at least much oblige your subscriber.

January 1849. WEST JERSEY.

ANSWER.—The only analysis of our anthracite coal ashes, that we have seen, is the following, by Professor Emmons, of Albany: —

Analysis Peach Mountain Coal — Gray Ash.

Silex and silicates,	70·34
Sulphuric acid,	1·50
Chlorine,	0·06
Carbonate of lime,	8·36
Phosphate of lime and phosphate peroxide of iron,	4·50
Carbonate of magnesia,	1·84
Alumina and peroxide of iron,	2·00
	97·50

Professor Emmons adds to the above analysis, that "we may suspect the presence of phosphate of lime in coal ashes, and hence, practically, that they are of importance in agriculture, even though we omit to notice the carbonate of lime and magnesia which they contain."

Now, to make the matter plain, let us compare roughly the value of coal ashes, as regards lime, &c., with the ashes of the oak-tree, one of the commonest kinds of fuel.

According to an analysis of the royal oak, (Liebig's,) the ashes of that tree contain over fifty per cent. of lime, over five of potash, three of magnesia, and not one part of silica. Another analysis of the white oak, (Berthiers,) gives three per cent. of silica. Let us put the two ashes in contrast, so as to show the proportional value in lime, potash, &c.

Coal Ashes.

Lime,	8·36
Phosphates	4·50
Silica,	70·34

Oak Ashes.

Lime,	50·58
Potash,	5·65
Silica,	3·37

Or *Elm Ashes.*

Lime,	47·80
Potash,	21·92
Silica,	3·07

A comparison of the above will show that fresh wood ashes contain about six times as much lime as coal ashes; and that it is also far richer in potash, which exists in but very small proportion in coal ashes. It is evident that, though by no means valueless in these ingredients, coal ashes are not comparable in value to wood ashes, where lime, potash, or phosphates are required.

But the largest part of coal ashes is silex and the silicates. Our readers must not look upon these as representing sand or flint glass; for a considerable part of silica is soluble under certain conditions, especially in clayey soils, and thus enters quite largely into the composition of certain plants. Some plants, such as the oak or the apple, contain very little silica, — say from one to three per cent. But Indian corn (the stalk) contains twenty-nine per cent., rye sixty-four per cent., oats fifty-three; hence it is evident, that if coal ashes contain a large percentage of silica, they must be highly useful to these crops, even though they contain little lime, &c.

We have before recommended coal ashes, as particularly well adapted for the cherry-tree. This advice was founded on accidental experience, and not upon scientific knowledge. But a little investigation explains the reason. The bark of the cherry-tree contains (Liebig) nineteen per cent. of silica, while that of the apple or pear contains not a half per cent. Hence it is easy to see why coal ashes would produce little or no good effect on the pear or the apple, as compared with the cherry-tree.

As the bark of the grape-vine contains (Emmons) fourteen per cent. of silex, there can be no doubt that coal ashes form a valuable manure for this plant.

As silica is only rendered soluble by an alkali, such as potash or soda, it is easy to see why coal ashes are more beneficial on clayey than on sandy soils, (besides rendering the former lighter.) Clay soils almost always contain considerable alkali — sandy soils very little — and clay soils retain water, while sandy soils speedily lose it.*

Those who have been in the habit of throwing away coal ashes, as useless to all plants, will do well to keep them for all crops with stiff and glazed stems, abounding in silex, such as corn and grain, and for such trees as the cherry, the grape, the linden, and almost all evergreens, since they all require silica in the formation of their wood and bark. — *Horticulturist.*

REMARKS BY THE EDITOR NEW ENGLAND FARMER.

The foregoing article contains valuable information, and we hope that exact experiments will be made on the utility of coal ashes as a manure, particularly as immense quantities of these ashes are thrown away. We have experienced, and observed in other cases, decided advantage in the use of coal ashes; but our experiments have not been extensive, excepting in cases where we have used them in compost or on land with other manure.

We are making more exact experiments with coal ashes this season, and we hope that others will test them fairly and report to us the result. We have occasionally published articles showing their utility, and among the facts that we presented was the case of potatoes and beans growing in nothing but coal ashes.

One difficulty attends experiments on this subject, which is the mixture of some wood ashes, from the use of charcoal or wood used in igniting a coal fire.

* A mixture of cheap soda ash or dissolved potash, with coal ashes, just before using them, would no doubt add greatly to their value in sandy soils.

Some rekindle the fire every morning, others only once a week, or a fortnight. So what is usually called coal ashes, contains a portion of wood ashes, and that portion varies materially, being ten times as much in some cases as in others. For nice experiments, pure coal ashes should be used, which may be obtained, where the fire is continued for several days, by excluding the first lot of ashes after using coal or wood.

We should depend more on accurate practical experiments, than on analyses. The laboratory of nature differs from that of the chemist; and various combinations and changes take place during the growth of the vegetable, in the earth, the air and the plant, which no knowledge of chemistry, or vegetable anatomy or physiology can explain.

Analyze the human system, and feed man by strict rule on the elements in plants and animals that compose it, and he will denounce the rules that restricts both his taste and his judgment, as earnestly as did Sancho Panza the physician who had special charge of his health, and told him when and what he should eat, touching with his forbidding wand every article his gnawing appetite craved.

Yet we would not depreciate science, for it is diffusing its beams of light around the path of the cultivator, rendering it more delightful, and his progress more easy. But we would recommend scientific rules to the cultivator as a matter of experiment, and their confirmation by practical application, before trying them extensively; for science, in its practical application to feeding the growing plant or animal, is imperfect. We are told that the potato contains very little oil or fattening property, yet it will make fat swine; and a higher order of beings are made fat and strong on this valuable root, when they can get a good supply. In many parts of Ireland, it is the principal food, producing a hardy race in good and comfortable condition, far excelling in portliness many who have nothing to do but feast on fat things.

A SPECIMEN OF PENOBSCOT FARMING.

We mentioned on Saturday that Captain Nathaniel Bryant, of Dexter, last week sold to John Low, Esq., of the Old City Market, a yoke of beef oxen for $170,50. We learn that these oxen were almost entirely fatted on ruta bagas. Captain Bryant last season raised three thousand bushels of ruta bagas. On three acres of land he raised between twenty-four and twenty-five hundred bushels, a portion of which he sold in the Bangor market for fifty cents a bushel, while the average cost of his whole crop, exclusive of land rent, was but four cents a bushel. He prepares the land as for wheat, and sows the seed in rows two feet apart with a sowing machine, with which one man can plant three acres in a day.

He has never failed to secure a good crop, and they keep well and make good food for all his cattle and sheep. He thinks that farmers in Maine should raise large quantities of this valuable turnip.

Captain Bryant was very successful last season in his wheat crop, having raised one hundred and fifty bushels of Georgia red wheat, all fit for seed, from eight bushels of sowing on eight acres of land. This is less than the usual quantity of seed, but he thinks it is quite sufficient. This seed wheat he has sold for about two dollars a bushel. He will sow ten acres to wheat the present season.

He has upon his farm a flock of one thousand sheep.

In conversation with Captain Bryant, in which we gathered these facts, he stated to us that he had been visiting the farmers in New Hampshire and Vermont for the purpose of examining stock, and seeing what was going on, and learning something in the great art; and he had returned better than ever satisfied with the soil of Penobscot, and the prospects of farming here. Industry, economy, skill, and enterprise are needed here in order to succeed; but without these there can be no success any where, and with these there can be profitable farming in Penobscot, even with the disadvantages of the weevil and blight of the two or three years past. — *Bangor Courier.*

GREAT FARM.

The United States Patent Office Report says, "One of the greatest dairies in our country is that of Colonel Meacham, of Pulaski, N. Y. His farm consists of one thousand acres, three hundred of which are devoted to grass; and he keeps one hundred head of cattle and ninety-seven cows. In one year he made thirty thousand pounds of cheese, twenty thousand of which sold at one time, in New York, for from six and a half to seven cents per pound. He feeds his cows mostly on hay and carrots; of the latter, he raises two thousand bushels, and gives each cow half a bushel per day. And besides the benefit derived from his grass for his stock, he gathers not less than three hundred bushels of grass seed."

USES OF SOAP SUDS.

At Towne's Hotel, in Warren, Trumbull county, we saw an Isabella grape-vine, said to be but three years old, planted under the kitchen window, which had climbed to the second story, a good way towards the ridge pole, and extended its branches around the corners of the building to a distance not less than twenty or thirty feet, and, from within four or six feet of the ground to the extremest branch, was full of clusters of fruit. We were assured that the only extra advantage it had was watering it well, nearly every day, with dishwater, and occasionally soapsuds. The following is from one of our exchange papers: —

Soap Suds. — The finest peach and apricot trees that we have ever seen, received a weekly or monthly wash of soap suds, after the clothes of the family had been duly cleansed. A bucket full to a tree, taking them in rotation, answers a capital purpose to destroy the eggs of insects, and supply potash where it is much needed. Never waste in a sewer, or about the kitchen, a fertilizer so valuable as soap suds. — *Ohio Cultivator*

TO TRAIN A HORSE TO THE HARNESS.

You must be very gentle with him. You may commence by throwing a rope over the back and letting it hang loose on both sides; then lead him about, caressing him, until he becomes satisfied that it will not hurt him; then put on the harness, and pull gently on the traces. In a short time, by this kind of treatment, he will be prepared for work.

Industry. — "There is more pleasure in sweating an hour than in yawning a century."

Domestic Department.

Sugar for preserving Butter. — A great deal has been written on preservatives for butter. Some writers say, if the buttermilk is wholly separated from the butter, that no preservative is necessary, as pure butter will keep well without any addition. Yet very few ever attempt to keep butter without the aid of some preservative; and most persons prefer butter slightly salted, and some would have it sugared also. We have known a few individuals who preferred butter without salt, and at each churning a little has been kept pure for their special use.

Some persons say that salt is the only proper preservative of butter, as other substances, such as sugar, saltpetre, &c., are injurious to the quality. Now, this reminds us of those dictatorial individuals who would make their taste a standard, though it is at variance with that of the majority of consumers. One pomologist says that a vinous-flavored peach is the best, and that a pear of a champagne quality should be preferred, while the majority of mankind are in favor of sweet, luscious fruits. One person prefers tea, another coffee, and a third would like something a little more vinous or spiritous.

How absurd, then, when tastes are so different, for any one to assume the authority of judging for himself and for others too! Salt is used in butter both for the purpose of preservation and to render it more palatable. But for long keeping, twice as much salt is used as is necessary to adapt it to the taste of consumers generally. This is evident from the small quantity of salt in lump butter, which usually sells high in market, while tub butter, equally as good, excepting the larger quantity of salt, generally sells twenty-five per cent. lower.

As the large quantity of salt, used for preservation, is injurious, as to taste, why should we not use a suitable quantity of salt for taste, and add sugar as a further preservative? For our use, we prefer butter and meat preserved, in part, by sugar, instead of using salt wholly, and using for preservation twice as much as would render it palatable. Butter and meat, preserved partially by sugar, are more healthful, as well as palatable.

We copy an article from the Pennsylvania Cultivator on this subject; but we do not endorse the recommendation of saltpetre for butter, nor are we prepared to say that it is injurious. But we choose to refrain from articles of doubtful utility, and which may be injurious or dangerous.

Sugar-Curing of Butter. — Persons who put up keg butter for their own use, or for a distant market, usually salt their butter very high. This high salting necessarily detracts from its quality, injures its ready sale, and reduces its price. If we can modify this excess of salt, by using more palatable substances, of equal efficacy, as preservatives, it will be an improvement. Chemists tell us that sugar is one of these substances; and experience gives us the same information. Who is not familiar with "sugar-cured hams"? If pork can be cured with sugar, why may not butter be so preserved also? is a common sense inquiry. Experience has shown that it may. Dr. James Anderson, the celebrated agriculturist, whose treatise "On the Management of the Dairy, particularly with Respect to the Making and Curing of Butter," is still our highest and best authority on the subject, found, from some years' trial of it, that the following named composition — the properties of which we believe were discovered by his amiable lady — was far preferable to salt alone, as it not only preserves the butter more effectually from all taint of rancidity, but makes it also look better, and taste sweeter, richer, and more marrowy, than portions of the same butter cured with common salt: —

Composition. — Take of sugar, one part; of nitre, one part; and of the best Spanish great salt, (or rock salt,) two parts. Beat the whole into a fine powder, mix them well together, and put them by for use. The doctor continues: —

"Of this composition one ounce should be put to every sixteen ounces of butter; mix this salt thoroughly with the butter as soon as it has been freed from the milk, and put it, without loss of time, down into the vessel prepared to receive it, pressing it so close as to leave no air-holes, or any kind of cavities within it. Smooth the surface, and if you expect that it will be above a day or two before you can add more, cover it up close with a piece of clean linen, and above that a piece of wetted parchment, or, for want of that, fine linen that has been dipped in melted butter, that is exactly fitted to the edges of the vessel all round, so as to exclude the air as much as possible, without the assistance of any watery brine: when more butter is to be added, these coverings are to be taken off, and the butter applied close above the former, pressing it down and smoothing it as before; and so on till the vessel be full. When it is quite full, let the two covers be spread over it with the greatest care, and let a little melted butter be poured all round the edges, so as to fill up every cranny, and effectually exclude the air. A little salt may be then strewed over the whole, and the cover be firmly fixed down, to remain close shut till it be opened for use. If all this be carefully done, the butter may be kept perfectly sound in this climate for many years. How many years I cannot tell; but I have seen it two years old, and in every respect as sweet and sound as when it was only a month old.

"It deserves to be remarked, that butter cured in this manner does not taste well till it has stood at least a fortnight after being salted; but after that period is elapsed, it eats with a rich, marrowy taste that no other butter ever acquires; and it tastes so little of salt, that a person who has been accustomed to eat butter cured with common salt only, would not imagine it had got one fourth part of the salt that would be necessary to preserve it."

It is to be hoped some of our farmers, on reading the above, will follow its recommendations. The composition mentioned is, we have understood, much used in Goshen, Orange county, New York, a place famous for its superb butter. Great care should be taken to get the purest salt and sugar. That known through the country as the "ground alum" is the best salt. The sugar should be of the purest white — either the loaf or "fallen loaf." Those excellent butter-makers in the glades of the Alleghanies, would do well to make some experiments for themselves, in this matter.

Science in the Kitchen. — Professor Liebig, in a letter to Professor Silliman, says, "The method of roasting is obviously the best to make flesh the most nutritious. But it does not follow that boiling is to be interdicted. If a piece of meat be put into cold water, and this heated to boiling, and boiled

until it is 'done,' it will become harder and have less taste, than if the same piece has been thrown into water already boiling. In the first case, the matters grateful to the smell and taste go into the extract — the soup; in the second, the albumen of the meat coagulates from the surface inward, and envelops the interior with a layer which is impregnable to water. In the latter case, the soup will be indifferent, but the meat delicious." — *Maine Farmer.*

Boys' Department.

To Young Men. — There is no moral object so beautiful to me as a conscientious young man. I watch him as a star in the heavens: clouds may be before him, but we know that his light is behind them, and will beam again; the blaze of others' popularity may outshine him, but we know that, though not seen, he illuminates his own true sphere. He resists temptation not without a struggle, for that is not virtue; but he does resist and conquer; he hears the sarcasm of the profligate, and it stings him, for that is the trial of virtue, but heals the wound with his own pure touch. He heeds not the watchword of fashion; it leads to sin: the atheist, who says not only in his heart, but with his lips, "There is no God!" controls him not; he secs the hand of a creating God, and rejoices in it.

Woman is sheltered by fond arms and loving counsel; old age is protected by its experience, and manhood by its strength; but the young man stands amid the temptations of the world like a self-balanced tower; happy he who seeks and gains the prop and shelter of morality.

Onward, then, conscientious youth! raise thy standard and nerve thyself for goodness. If God has given thee intellectual power, awaken it in that cause: never let it be said of thee, "He helped to swell the tide of sin, by pouring his influence into its channels." If thou art feeble in mental strength, throw not that drop into a polluted current. Awake, rise, young man! assume the beautiful garb of virtue! It is fearfully easy to sin; it is difficult to be pure and holy. Put on the strength, then; let truth be the lady of thy love — defend her. — *Southern Rose.*

Health.

Ventilation. — Good ventilation is nowhere more important, although nowhere more neglected, than in our bed-chambers. The bad effect of sleeping in small and close rooms has been often mentioned; to which we may likewise add, that of having thick curtains drawn close round the bed, which confine the air that has been exhaled, surrounding us with an impure atmosphere. Provision should be made for a continual change of air in the apartment during the night, by the escape of the heated and foul air, and the introduction of cool and fresh air. The first may be effected by some aperture at the top of the room; perhaps keeping the top sash open for about an inch may be sufficient: of course, care must be taken that the fresh air brought in at the top of the room shall not act as a draught, striking upon the bed, but that it enters by small apertures, and diffuses itself as quickly as possible; and likewise that there may be the means of regulating the quantity according to circumstances. If the temperature of the fresh air can be regulated, it will be better.

A little apparatus for ventilating a bed-chamber in the night, invented by the Marquis de Chabannes, though not very effectual for a large room, is perhaps worth mentioning for a small one. It consists of a little box, or enclosure of tin or other metal, having an opening in front, in which may be placed a small lamp. The upper part, or flue, is to be inserted in the wall, on the chimney breast, and is to go quite into the flue of the chimney. The air which the lamp requires for combustion will thus pass into the flue, occasioning fresh air to rush into the room to supply its place. This machine is, in fact, a little chimney, in which the lamp is the fire. It should be placed near the top of the room.

It is highly deserving of attention, that although we never use fires without flues, yet we very absurdly have long continued to burn lamps of considerable size, which are, in fact, so many fires, in the middle of our apartments, even when small, without the least attempt to carry off the burnt air which they are constantly generating. No wonder, then, that the air, in such places, is often felt to be oppressive: it is, indeed, extremely unwholesome. — *Cyclopædia of Domestic Economy.*

Mechanics' Department, Arts, &c.

An Ink-supplying Pen-Holder. — A desideratum, which has for the last twenty years baffled the skill of a host of inventors, has just been produced, with complete success, by Conant and Co., of this city. The article is made of pure silver, in size no larger than a common pencil-case. By touching a spring, the ink is let on the pen at the pleasure of the writer, dispensing entirely with the use of the inkstand. It is said that twenty pages of letter paper, or four thousand words, may be written by once filling the holder. The article, being adapted to a gentleman's pocket or lady's reticule, will be found of great service to the travelling public, and all who wish to be provided with pen and ink at an instant's notice. — *Boston Evening Journal.*

Artificial Stone. — The following is an article in the London Times of March, 1848: "A process has been patented by which artificial stone, of every quality, may be produced, from artificial granite to statuary marble. This invention is, from its cheapness, a great advantage for the purposes of architectural decoration, and, from its plastic nature before it becomes hard, of great service to sculptors in taking casts of statues, busts, &c., and even of figures of the size of life. The cost is, in all cases where carving is required in stone, in which this composition is substituted, less by nine tenths. The invention is founded on the chemical analysis of the natural varieties of stone, and the manufacture is capable of such modifications as are requisite to produce all the varieties. The artificial stone produced is less absorbent than natural stone, and is superior in compactness of texture, and will resist frost, damp, and the chemical acids. It is made of flints and silicious grit, sand, &c., rendered fluid by heat, and poured into moulds as required, till cool and hardened. Its strength and solidity enable it to resist more blows than real stone. The specimens of the invention, which are now to be seen at the office of the works, No. 6 John Street, Bedford Row, are exceedingly curious. They consist of many varieties, some being plain pieces of coping stone, stones for variegated pavement for halls and rooms, stone ornaments, such as mouldings for friezes, finials, and some more elaborate, having flowers and devices apparently cut with a chisel. There are also some grindstones, and hones used by agricultural laborers for sharpening scythes and tools. The invention is also appli-

cable to the lining of cisterns and water pipes, its vitreous qualities insuring cleanliness. Its extreme cheapness is also a matter of consideration to those who require ornamental additions to houses.

HOW TO CATCH A SHEEP.

In catching sheep, never seize them by the wool on the back, as it hurts them exceedingly, and has, in some cases, been known to kill them, particularly in hot weather, if they are large and fat. Indeed, the best way is to avoid the wool altogether, and to accustom yourself to take them by the hind leg, or, what is still better, by the neck, placing one hand under the jaws, and the other at the back of the ears: by lifting up the head, a child may hold almost any sheep. But much depends on how a flock is treated. Few people are sufficiently gentle with sheep. In Maryland, and south of it, sheep are rarely approached near enough to touch or catch them, except as farmers are themselves treated, in all countries, and alike by tyrants and demagogues, when they are to be sheared or slaughtered.

When, for the first named purpose, sheep are to be caught, in the region referred to, they are huddled up in the corner of a large pen, as often as there are sheep in the flock; each time frightened and worried, until the shearer runs in and grabs by the wool the first one he can catch. The residue of the flock is then left until that one is divested of his wool, and small bits of his skin here and there, and then turned loose, as the farmer is after the election, until the next shearing time. When brought up to be slaughtered, the only difference is, that the sheep is attracted by a grain of salt, or a handful of corn, while the farmer is charmed with the sound of the drum and fife, and liberty and glory!

By kind and gentle usage, and occasional salting, a man may have his sheep so tame that he may play with them, as every man that has a heart will sometimes do with his dog. At any rate, the feeling and thoughtful farmer will never suffer his sheep, or any thing else under his guardianship, to be unnecessarily terrified, or otherwise ill treated.

"I would not enter on my list of friends,
Though graced with polished manners and fine sense,
Yet wanting sensibility, the man
Who needlessly sets foot upon a worm."

— *Model American Courier.*

SALT FOR CATTLE.

In giving salt to neat cattle or sheep when stall-feeding, care should be taken not to give too large a quantity, or so much as would relax the bowels. If hay that is given to animals has been salted when storing, every farmer should be aware that this would be sufficient salt for the animals consuming it. One gallon of salt put to the hundred bundles of hay when storing, will never act injuriously upon any animal fed on this hay, as some of the salt may be lost. For hay that has been injured in curing, perhaps double this quantity of salt might be applied, but damaged hay should not be given to animals that are stall-feeding for the butcher. The object of giving salt to animals confined in stalls in winter, and fed on dried food, is to keep their bowels in a proper state, without scouring them. When such animals get a proportion of roots, however, there is not much danger of any thing wrong with the bowels. We have unquestionable authority that a due proportion of salt may be given to stall-feeding animals with excellent effect; but, of course, the farmer requires to be careful that too large a quantity is not given, whether in the hay, or in any other way. There is no part of the farmer's business which requires closer attention than the stall-feeding of cattle, to make it profitable. Without this, food may be wasted, and the animals not improved; and unless they are constantly improving by the food given to them, and the mode of management adopted, something must be wrong, and a loss is almost certain to be incurred, instead of a profit. — *Agricultural Journal.* (*L. C.*)

HOOF-AIL IN CATTLE.

The disease, sometimes called "foul in the foot," is most common in open winters, or when cattle are obliged to travel or stand much in mud. It is known by lameness, soreness between the claws of the foot, with inflammation, and, in advanced stages, discharge of fetid matter, which issues from between the hoof and the foot. A separation of the hoof after a while takes place, and if the disease is not checked, the hoof sometimes comes off. Though the disease, like foot-rot in sheep, is believed sometimes to originate spontaneously, there is good reason to believe that it is contagious; and, on this account, an animal, as soon as it is affected, should be kept by itself. The best remedy, if used when the disease first manifests itself, is blue vitriol or sulphate of copper. First wash the foot in soft soap suds, and then apply the solution of vitriol to the affected part twice a day. If the disease is of long standing, the hoof should be pared away from the upper edge, the offensive matter taken out as thoroughly as possible, and an ointment of corrosive sublimate and lard applied. The animal should be kept from wet, and, if the foot is much sore, it should be protected by a bandage of strong cloth. — *Albany Cultivator.*

BLOODY MILK.

Messrs. Editors: When I was quite small, my mother had a cow that gave bloody milk. I had an uncle who was in the habit of doctoring his own cows, and occasionally his neighbors', if requested, with pretty good success. He was sent for. He inquired on which side the cow gave the bloody milk. I went to the stable with him to see the operation. He bled the cow under the belly, on the side from which she gave the bloody milk. He directed that bittersweet ointment should be freely used about the udder for a few days, and said the cow would give "no more bloody milk." I state this to show that he had confidence in the remedy. Last spring, I had a heifer that gave bloody milk. She had a fine calf by a Durham bull, and bore the marks of a good cow, so much so that I refused the highest price of good cows for her before she had her calf. I recalled to mind, as near as I could, the process by which I had seen a cow cured of the same disease, when a lad. I tied a cord around her body, raised the vein by the help of a twist, and drew probably three quarts of blood from the vein leading to the diseased side of the udder. I procured some roots of bittersweet, the bark of which was boiled in water until the strength was extracted, then strained, and the liquor simmered with lard until the water was nearly evaporated: this ointment was used freely by rubbing it well over and about the udder with the hand three times a day, after milking, for several days. I do not say that she gave "no more bloody milk." By letting the strippings remain in a vessel by itself for twelve or twenty-four hours, and carefully pouring off the milk, it was found that a slight sediment had been precipitated containing bloody matter, which continued for four or five days after the bleeding operation was performed; since which time not the slightest trace of blood has been

discovered in the milk, and she has fully answered my expectations. Every body knows, or ought to know, bittersweet. It is found in the thickets, and consists of a woody vine, which runs spirally up the bushes or small trees, and branches with the top of the tree: it has a long, narrow leaf, and bears clusters of berries: it blossoms in the spring: in summer, the berries are green; in autumn, a beautiful yellow; and in the winter, red. The root is of a golden yellow color, and its taste, as its name indicates, bittersweet.

LEE CO., IOWA, 1849. TORPEDO.

P. S. Would not this disease have been likely to have terminated in what is called the garget in the udder had it not been attended to in season? T.

— *Prairie Farmer.*

REMARKS BY THE EDITOR NEW ENGLAND FARMER.

Every body does not know the "bittersweet," though he ought to know it, as the writer of the foregoing article observes. We knew a case of a physician choosing in the fields a poisonous plant for the bittersweet; and he and his friend, who chewed it by way of trial, found it *bitter*, but not sweet. Bittersweet, or woody nightshade, (*Solanum dulcamara,*) belongs to the same genus as black nightshade, (*Solanum nigra,*) a poisonous plant.

Bittersweet has lower leaves heart-shaped; flowers purple; berries oval, bright red at maturity; common in low grounds, and beside brooks; flowers in July.

Black nightshade has an erect stem; leaves ovate; flowers white; berries round, black. It grows among rubbish; is supposed to be imported from Europe. If this be correct, it is probably found only in some sections of the country that have been long settled.

LOCKJAW WITH CHLOROFORM.

A correspondent of the Spirit of the Times describes successful treatment of lockjaw in the horse with chloroform. He says, "I have had several opportunities of testing this mode of treatment, and in no instance has it failed, with the exception of one, when the administration of chloroform was delayed till the patient was almost in the agonies of death.

"My plan of treatment in this hitherto incurable disease is as follows: On the first symptoms, I give a drench composed of thirty drops of Croton oil, intimately rubbed in a mortar with thick mucilage of gum arabic, and gradually diluted with a pint or a pint and a half of good ale. Immediately on the drench being swallowed, the patient must be bled profusely, put in a warm stable, and, if the weather be cool, carefully covered with rugs. Now is the time to use the chloroform: four ounces will be sufficient for an application; and a convenient mode of applying it is, to make a temporary nose bag of soft material, and as air-tight as possible: in the bottom of it place a sponge, and on this pour the liquid: by introducing the horse's nose, and tying the bag round and above the nostrils, he will be obliged to inhale, and in a few minutes will be well under its influence. Upon rising, the muscles will have lost the rigidity peculiar to the disease, his nervous system will have become quieted, and his face have lost that anxiety of expression which accompanies lockjaw.

"The chloroform must be repeated three or four times, say an hour apart; on the horse's recovery, his strength should be supported by light and nutritive food; and, if the weather be warm, turning him out in a pasture two or three hours a day will extend the muscles of his neck, and bring him to the use of his limbs.

"I would suggest that hand-rubbing of the extremities during the applying of the chloroform will be highly beneficial."

THE POTATO ROT.

In 1844, the potato crop was attacked with this disease in the state of New York; and having something of a crop planted that year, I felt a good deal of solicitude to ascertain the cause and to find a remedy. Most people, with whom I conversed on the subject, claimed that the disease commenced at the root; but by careful examination I was convinced that it was not so, and that it first showed itself upon the most tender leaves. I first observed it on the outer edge of the young leaves, and gradually extending towards the stem, and finally passing to the stock, and down the stock to the root, before I could see the root affected at all. When I found the signs of the disease upon my own crop, I directed that fresh ashes should be sown over the field broadcast, as you would sow plaster, while the dew was on, and also directed that quick lime should be mixed with the ashes. My hand did not attend to the matter as soon as he ought, and the disease had made considerable progress before this remedy was applied. The man then took a quantity of ashes and lime, and mixed them, and sowed over about one half of the field, not having sufficient to sow over the whole. The result was, when we harvested the potatoes, I had about half a crop on that part of the field thus sown over, and on the part not sown it was a complete failure. M. B. B.

— *Wisconsin Farmer.*

REMARKS BY THE EDITOR NEW ENGLAND FARMER.

Numerous remedies are recommended for the potato rot. The above is not new, but it seems to be a new mode of application. Ashes and lime, applied in the hill, are not a sure preventive of the rot, yet they are partial preventives, as we have found from experience. We think the mode of application here recommended will have only a partial effect in severe cases. We advise its trial.

Although there has been no complete remedy or preventive of the potato rot, yet there are numerous circumstances and applications that have an important effect, so that farmers may now do much towards securing a good crop, by avoiding predisposing causes, and using partial preventives.

BIRDS.

The following excellent remarks on the subject of destroying birds originally appeared in the Boston Patriot: —

We are of opinion, that the labors of the scientific ornithologist are of far more practical utility than the casual observer supposes; and that, even in the business of legislation, a regard to his researches might prevent many errors, which may much affect the public welfare. Legislation on the subject of birds has been marked by some essential errors, which have led to real evil. By it woodcocks, snipes, larks, and robbins, are protected at a certain season of the year, whilst war to the knife is declared against crows, blackbirds, owls, blue jays, and hawks: these last are treated as a sort of pirates, subject to a

suspension at the yard-arm, with the least possible ceremony. It so happens that the character of these very birds has been singularly mistaken; for while the ordinance of legislation has been thus systematically levelled at them, they, on the principle which man would do extremely well to imitate, have been returning good for evil; they have been diligently engaged in exterminating all sorts of vermin, whilst never were the vilest vermin half so ill-treated by the human race. The crow, for example, who is generally regarded as a most suspicious character, has had great injustice done him.

In the spring, when the ground is moist, he lives in a state of most triumphant luxury on grubs; he eats the young corn, it is true, but it is a necessary of life to which he never resorts except when his supply of animal food is shortened. After the corn is tolerably grown, he has nothing more to do with it; and in any stage he destroys five hundred pernicious grubs and insects for every blade of grass which he pillages from man. In the Southern States, he is regularly permitted to accompany the ploughman, and collect the grubs from the newly opened furrow; his life is thus secured by the safest of all tenures — that of the interests of man in permitting him to live. — *Valley Farmer.*

ADVICE IN POULTRY KEEPING.

The principles upon which I rely for success in keeping hens, are, first, to have two breeds — a few to hatch and rear the chickens, and twice the number of everlasting layers, as eggs are more profitable than chickens; — second, to get a hatch as early as possible in spring, and to keep them well; these never cast their feathers, like the old birds, and, if they begin to lay in autumn, lay more or less all winter; — third, never to keep old fowls, (none but favorite fowls ought to be kept more than two years;) old birds lay larger eggs than pullets, but not nearly so many; — fourth, to give them the best barley I could get, and as much as they could pick up, once a day in summer, and twice in winter: they are not only more profitable, well kept, but eggs are better. The two breeds I like best are the spotted Dorkings for sitting, and the Pheasant breed for laying.— *Agric. Gaz.*

SINGULAR MODE OF KEEPING FISH ALIVE.

Those worthy individuals who take delight in Izaak Walton's art, and who, moreover, are in the habit of sending the result of their sports to their epicurean acquaintances, must learn an indispensable piece of information, viz., how to keep fish fresh. This may be done by soaking the soft part of bread in brandy, and inserting it into the gill of the fish, while it is yet alive, and afterwards sprinkling it over gently with brandy. Thus prepared and carefully packed in straw, the fish will keep alive ten or twelve days, as may be proved by putting it in fresh water at the end of that time, when, after a few hours' immersion, it will recover from its protracted drunkenness. — *London Literary Gazette.*

A NEW MANURE.

Robert Bryson, Esq., of Cumberland county, about eight miles from Harrisburg, has been experimenting for the last ten years, to make exhausted tan-bark available and valuable as a manure. Besides his magnificent farm, he likewise carries on the tanning business. Finally, after a great deal of expense and many failures, he has succeeded in discovering a method of producing from the tan an efficient manure. This is his plan: He has his tan wheeled out on to a level piece of ground, and levelled off, two or three feet thick. Over this he spreads a layer of two or three inches of lime, and over that again a stratum of tan, then a layer of lime, and so on. He lets the bed so prepared remain for two years: at the end of that time he finds himself in possession of a bed of manure, the effects of which upon the land can hardly be surpassed for the richness of its product and the durable fertility which it imparts. — *Lancaster Co. Pa. Farmer.*

For the New England Farmer.

LET US LOVE ONE ANOTHER.

Let us love one another: sure life must be dreary,
If the star of affection is shrouded in gloom,
And lonely the path of the traveller weary,
Who passes unloved to the rest of the tomb.

Let us love one another now in youth's sunny morning,
While the sky of existence is cloudless and fair;
Let the pure gem of Friendship, our bosoms adorning,
Beam brightly, though Time may bring sorrow and care.

Let us love one another, and blossoms of pleasure
Shall gladden our footsteps wherever we stray;
For love, freely given, repays us full measure,
And scatters fair flowerets on life's thorny way.

LEBANON, CT. E. C. L.

THE OLIO.

THE HONORABLES AT DINNER. — A few days since, several members of the New York legislature, representing some of the interior counties of that state, were at a boarding-house in New York city, where, at a table, they displayed what was deemed by some of the boarders an anti-democratic fondness for honorary titles. In addressing each other, the style was, —

"Will the honorable gentleman from Chatauque hand me the butter?"

"Will the honorable gentleman from Otsego be kind enough to pass the butter?"

"Certainly, sir, we may expect something sharp from the honorable member from Chenango."

A down-east Yankee clerk, becoming quite uneasy under this display of empty honors, called out, in a loud, sarcastic tone, to the black waiter, —

"Will the honorable gentleman from Africa be kind enough to hand me some onions?"

The laughter that ensued may be imagined. The honorables were henceforth silent. — *Selected.*

Drinking water neither makes a man sick, nor in debt, nor his wife a widow. —*Spanish Proverb.*

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